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Summer is here

FREE GIFT! 2 discs of your choice
(from a selection - see voucher)

Magimix invented the food processor, and now we proudly present our latest generation.

The domestic versions of appliances designed for professional chefs, our Compact and Cuisine Système processors are simple to use, sturdy and efficient. Use your Magimix food processor to prepare delicious summer time treats using the wide selection of accessories available. And don't forget that irresistible home-baked bread!

Your food processor and its accessories:

NEW

GUARANTEE 3* YEARS 12 YEARS MOTOR

*Parts and accessories	Compact 3200 White	Compact 3200 Chrome Satin steel	CS 4200 White	CS 4200 Chrome	CS 4200 Satin steel
Common accessories	Mini bowl – Midi bowl – Metal blade – Dough blade – Egg whisk – Storage box – spatula				
2-mm slicer 2-mm grater	●	●	●	●	●
4-mm slicer 4-mm grater	●	●	●	●	●
French fry/ Stir Fry disc					
Parmesan disc		●			●
Citrus press			●	●	●
Juicer					
XL feed tube					
Power	650 W		950 W		

HOME-BAKED BREAD : *Preparation : 5 min. Proving : 2 hours*

Baking: 30 min. (210°C or gas mark 7)

Ingredients : : 350 g plain flour - 1 sachet dried yeast (or approx. 30 g easy-blend) - 4 tablespoons sunflower oil - 2 level teaspoons salt - 1 level teaspoon sugar - 165 ml hand-hot water

Preparation : Pour the flour, oil, salt and sugar into the bowl fitted with the dough blade. • Switch your food processor on. • While it is running, combine the yeast and warm water and pour into the bowl via the feed tube. • Switch off as soon as the dough starts to form a ball. • Leave to rise for 1/2 hour. Knock the air out of the dough by hand. Dust with flour and place in a deep sandwich tin. • Leave to prove for approx. 2 hours. Bake for 30 min. in the preheated oven at gas mark 7. • For a crustier loaf, leave in the oven for 10 more min. at gas mark 10. • Allow to cool and enjoy. **Suggestion :** You can also flavour your bread with raisins, hazelnuts or walnuts. Chop the nuts using the Pulse button.

CS 4200 XL Satin steel - Red Cream	CS 5200 White	CS 5200 Chrome	CS 5200 Satin steel	CS 5200 XL Satin steel
Mini bowl – Midi bowl – Metal blade – Dough blade – Egg whisk – Storage box – spatula				
✓	✓	✓	✓	✓
✓	✓	✓	✓	✓
✓				✓
		✓	✓	
	✓	✓	✓	✓
			✓	
✓				✓
1,100 W				

Photos are not legally binding

Salad-filled pitta bread

Preparation *: Pitta 10 min. – Filling 10 min.*
Cooking *: 2-3 min. per pitta bread*
Dough blade – French Fry/Stir Fry disc or Julienne disc
6-mm slicing disc – mini bowl

Ingredients : *Pitta : 4 feed tubes of flour - 300 ml hand-hot water - 1 packet dried yeast - 1 tbsp sugar - 2 level tsp salt – 1 tbsp olive oil*

Filling : 3 carrots - 1 cucumber - 6 large lettuce leaves - 10 radishes - ½ red cabbage - 1 punnet cherry tomatoes - 2 hard-boiled eggs - 6 green asparagus spears.

Dressing : 500 ml full-fat fromage frais – a few chive leaves - salt & pepper.

Put the flour, yeast, sugar, salt and olive oil in the bowl with the dough blade. Switch your food processor on. While it is still running, gradually add the warm water via the feed tube until the dough forms a ball. Transfer the dough to a large bowl, dust with flour and cover with a tea towel. Allow to rise at room temperature for 1 to 2 hours.
Wash and peel the vegetables. Cut the carrots and cucumbers using the Julienne or the French Fry/Stir Fry discs. Using the 6-mm slicer, slice the red cabbage.
Replace this disc with the 4-mm slicer and slice the radishes.
Stand the asparagus spears in a pan of boiling salty water and cook for 10 min. **They** should still be firm. Refresh in cold water and drain.
Chop the hard-boiled eggs. Place each ingredient in a separate bowl.
In the mini bowl, blend the fromage frais with the chives. Add salt and pepper via the feed tube to season.
Divide the pitta dough into small balls the size of a hen's egg. Roll these out to form thin circles 10-15 cm in diameter.
Heat the oil in a frying pan and cook each pitta bread for a few minutes on each side. The bread should remain soft and white. Allow to cool.
Roll each pitta bread into a cornet shape, securing it with a wooden cocktail stick.
Line it with a lettuce leaf and fill with red cabbage, carrot and cucumber sticks, sliced radishes, asparagus, cherry tomatoes, etc. according to taste.
Scatter with the egg and top with a little dressing.

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Summer vegetable terrine

Preparation *: 20 min. + 4 hours in the fridge*
Cooking *: 10 min.*
Metal blade - 6-mm slicer

Ingredients **:** *7 sheets gelatine - 4 medium-sized carrots - 3 courgettes - 1 red pepper - 200 g full-fat fromage frais - 2 egg yolks - 1 ½ tbsp strong mustard - 300 ml oil - 2 tbsp vinegar - salt & pepper.*

Soak the gelatine in a bowl of cold water.

Wash and peel the vegetables. Using the 6-mm slicer, cut the carrots, courgettes and peppers, stacking them horizontally in the feed tube. Par boil the vegetables for 10 min. in a pan of boiling salted water. Do not drain.

Put the egg yolks, mustard and 1 teaspoon of the oil in the mini bowl. Blend for 20 s, then add half the oil via the feed tube, in a thin trickle at first, then more quickly as the mixture starts to thicken.

While the processor is still running, add the salt and pepper, then the rest of the oil. At the very last minute, pour in the vinegar. Add the fromage frais and the gelatine, diluted in 100 ml of the vegetable cooking water.

Remove the vegetables from the water with a slotted spoon and lay them on sheets of kitchen paper.

Line the base of a terrine with slices of carrots, courgettes and peppers, then add alternate layers of vegetables and sauce.

Leave to chill for 4 hours in the fridge. Serve chilled.

Eat the terrine either on its own or with grilled meat.

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Strawberry macaroons

Preparation *: 20 min.*
Cooking *: 20 min.*
Metal blade – Egg whisk – Spatula
4-mm slicing disc

Ingredients **:** *2 egg whites - 120 g icing sugar - 70 g ground almonds 1 punnet strawberries - 1 punnet raspberries*

Put the egg whites in the bowl with the egg whisk and beat for 5 min.
Sift the icing sugar and ground almonds into a large bowl. Using your Magimix spatula, gently fold in the egg whites, a third at a time. The mixture should be smooth and glossy.
If you have one, pour the mixture into a piping bag. Pipe it into rounds measuring 4-5 cm in diameter on a baking tray lined with baking parchment. Leave the macaroons to form a "crust" for 30 min. before putting them in the oven. Bake at 150 °C for 10 min. The macaroons should be dry on the outside and soft on the inside.
They will taste even better if you make them the day before.
Cut the strawberries using the 4-mm slicing disc.
Arrange the sliced strawberries on half the macaroons and cover with the remaining ones. Dust with icing sugar and serve with raspberries to add a sharper flavour.
Tips : You can also sandwich the macaroons together with butter cream. To ring the changes, add a few drops of vanilla or coffee essence to the mixture or a little food colouring.

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Built better to last longer

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Cuisine Système 5200 - Duo Plus - Cuiseur Vapeur - M100 – Customer care number : 01483 427411

www.magimix.com

2 discs worth £13.95 each when you buy a Magimix 3200, 4200, 4200 XL, 5200 or 5200 XL food processor

Tick two circles in the table below to select the two discs you would like to receive :

	C 3200 - White Ref.18300 UK	C 3200 - Chrome Ref. 18320 UK - Satin steel Ref. 18321 UK	CS 4200 - White Ref.18400 UK - Chrome Ref. 18420 UK	CS 4200 - Satin steel Ref. 18421 UK	**CS 4200 XL** - Red Ref.18403 UK - Cream Ref.18404 UK - Satin steel Ref. 18422 UK	CS 5200 - White Ref.18500 UK	CS 5200 - Chrome Ref. 18520 UK - Satin steel Ref. 18521 UK	**CS 5200 XL** - Satin steel Ref. 18522 UK
Parmesan grater	○	●	○	●	○	○	●	○
French fry/ Stir Fry disc	○	○	○	○	●	○	○	●
Julienne disc	○	○	○	○	○	○	○	○
6-mm grater	○	○	○	○	○	○	○	○
6-mm slicer	○	○	○	○	○	○	○	○

● Already supplied with your appliance

Here's how: When you purchase a Magimix 3200, 4200 or 5200 Food Processor between 1st June and 31th August 2006, fill in this voucher and send it to Magimix UK Ltd together with your till receipt (which will be returned) as proof of purchase. You will then receive your free discs, within 28 days.

Terms and conditions

This application must be accompanied by your original till receipt as proof of purchase. Photocopies of till receipts are not accepted. Incomplete entries are void.

Send to Magimix UK Ltd, 19 Bridge Street, Godalming, Surrey GU7 1HY.

The free discs will be sent to you along with your proof of purchase within 28 days.

This offer closes on 31th August 2006. Claims must be received by 30th September 2006.

This offer is only applicable to:

a) Bonafide domestic consumer purchase.

b) Purchase made at retail outlets displaying this offer.

c) Residents of UK and Republic of Ireland.

d) Offer only applies to purchase made between 1st June and 31th August 2006.

Magimix at its absolute discretion reserves the right to determine genuine claims. Magimix regrets that they can't accept responsibility for applications lost or delayed in the post. If in doubt use recorded delivery because proof of posting is not proof of receipt.

e) No alternatives to this offer will be made.

FREE DISCS OFFER

MAGIMIX WILL SEND TO YOU THE 2 DISCS OF YOUR CHOICE* FROM THE FOLLOWING

- Parmesan disc
- French fry/ Stir Fry disc
- Julienne disc
- 6 mm slicer
- 6 mm grater

If you purchase a Compact or Cuisine Système food processor between June 1st and August 31th 2006.

* To find out how to receive your discs, see the rules overleaf.

Coupon to be returned before 30/09/06 to :
Magimix Disc Offer – Magimix UK Ltd,
19 Bridge Street, Godalming, Surrey GU7 1HY

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. . . . . .Postcode : . . . . . .
I certify that today I purchased a Magimix Food Processor from :
Store Town : . . . . . .
I enclose my till receipt (please tick) ❑
Date : . . . . . Signed : . . . . . .